

# Thanksgiving Checklist

## One Week Prior

- Write out your menu
- Make a shopping list. Write out ingredients for each of the recipes. Add extra Tupperware to your list.
- Make a timeline. Include what can be made ahead and a day-of oven schedule to know how much room you'll need.
- Clean out your refrigerator. You'll need room for the turkey!
- Find and set out your tablecloth, napkins, plates and serving dishes.
- Make note of dishes that are not microwave safe. I had stored a few things in the fridge ahead of time and then was just microwaving and the dishes cracked!
- Decide if you'll have an activity. An idea - a Thankful tree. Cut out leaf shapes and have everyone write or draw something they're thankful for on the leaves.

## 3 Days Prior

- Move turkey to fridge to thaw
- Make cranberry sauce
- Set out tablecloth, dishes, serving dishes etc.

## 2-3 Days Prior

- Make sourdough bread for stuffing, if you're making bread
- Make mashed potatoes
- Make playlist

## 1 Day Prior

- Make pie or dessert
- Make herb butter
- Make stuffing
- Prep sides - cut/peel veggies, make salad dressing

## Day Of

- Set table
- Make Thanksgiving snack board
- Make turkey and gravy
- Make any sides you haven't already
- Press play on playlist
- Make cocktails
- Warm food

Enjoy!

Sweet Phi

We'd love to see what you're making!  
Be sure to tag us or send in pictures.